

throughout this part of America. I have not yet experimented to see how the coyo tastes when prepared in salads or seasoned with vinegar, salt and pepper, but I have found it excellent when diced and eaten in bouillon, as is often done with the avocado by Guatemalans of the upper classes. To me its flavor is decidedly agreeable, and a good coyo, free from fiber and with a seed not too large in proportion to the size of the fruit, would impress me as a worthy rival of the avocado.

"The tree grows under a variety of conditions. In the valley of the Motagua river, near Zacapa and El Rancho, it is found near the banks of streams. The air in these regions is exceedingly hot and dry during a large part of the year, the hillsides being covered with typical desert vegetation,--cacti, euphorbiads, and thorny leguminous shrubs and small trees. Contrasted with these conditions, the upper Polochic valley, in the Alta Verapaz, where the coyo is exceedingly abundant, is a very moist region, with rainfall,--as the inhabitants state,--thirteen months in the year. In this part of Guatemala I have seen coyos at elevations well above 5000 feet. Like the Guatemalan type of avocado, it is very abundant from 4000 to 5000 feet, but unlike the latter it seems also to do very well at lower elevations, being found around Zacapa at elevations of 500 feet above the sea, where the Guatemalan type of avocado is usually replaced by the West Indian.

"Judging from its behavior in Guatemala, the coyo ought to be successful in both California and Florida. During the coming summer I hope to make a search for superior trees and obtain budwood for introduction into the United States. The season of ripening is from June to August in the lowlands, and in August to October or even November in the highlands. There are thousands of trees in the Verapaz, and it should certainly be possible to find among them a few superior ones, well worthy of propagation.

"In the coyo we have a fruit new to North American horticulture,--so new, in fact, that it does not even have a botanical name,--yet one which is grown by the Indians of northern Guatemala as extensively as the avocado, and apparently looked upon by them as almost its equal. When good varieties have been obtained, and propagated by budding, it seems reasonable to expect that the coyo will find a place in the orchards of the United States, throughout approximately the same belt in which the avocado is grown."